

Lemon pie

Sablé dough

45 g Pasteurized or fresh egg yolk
20 g Water
50 g Oligofructose (Frutalose® SFP)
50 g Coconut sugar
210 g Whole rice flour
35 g Almond flour
1 g Salt
20 g Sunflower oil
70 g Coconut oil

Lemon creamy

300 g Water
130 g Freshly squeezed lemon juice
2 g Agar-agar
27 g Cornstarch
100 g Oligofructose (Frutalose® SFP)
100 g Coconut oil
1 g Lecithin powder or granules
7 g Lemon zest

Meringue

200 g Pasteurized or fresh egg whites
65 g Oligofructose (Frutalose® SFP)
65 g Inulin (Frutafit® IQ)
2 g Lemon zest

Materials & equipment

Kitchen scale
Stand mixer
Microwave
Oven
Fridge & Freezer
Hand blender
Tart ring (approx. 14 cm diameter)
Baking paper
Rolling pin
Blow torch (like for crème brûlée)